

Walking Taco All Schools

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|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 40.000 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-56398 |
| School: | Calhoun County Youth Center | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------|--------------|---|------------|
| CHEESE CHED SHRD | 40 Ounce | | 199720 |
| SALSA 103Z | 40 Ounce | READY_TO_EAT None | 452841 |
| CHIP NACHO CHS R/F TOP N GO | 40 Each | READY_TO_EAT Lay product flat with the front facing you. Pull open the easy open strip to reveal the product. Cover product with toppings (chili, cheese sauce, or other - you provide) Enjoy | 815803 |
| BEEF GRND 81/19 FINE GRIND | 6 7/10 Pound | PAN_FRY Crumble meat in a single layer in a preheated skillet and stir constantly until meat is cooked through and a meat thermometer reads 160F. To measure internal temperature of ground product, place crumbles into a mound and insert meat thermometer into center, being careful not to touch skillet. Ground beef should be cooked thoroughly to ensure food safety. | 272691 |
| SEASONING TACO SLT FR | 1/5 Cup | | 605062 |

Preparation Instructions

Directions:

WASH HANDS.CCP

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL. CCP

1. In a steamer, cook beef to 155 degrees or higher for at least 15seconds. CCP

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Open individual bags of chips

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup (1 oz) salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

2.2 oz meat/meat alternate, 2 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

2.2 oz meat/meat alternate, 2 oz eq grains, and 1/4 cup additional vegetables